

# 590/FOOD CODE INSPECTION GUIDE

(updated 11/6/01)

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<b>Summary Suspension of Permit/Emergency Closure</b>	(A)	
<b>Suspension of a Permit with Notice</b>	(B)	
<b>Revocation of a Permit with Notice</b>	(C)	
<b>SERVICE OF ORDERS/HEARINGS</b>	590.015	
<b>Service of Orders</b>	(A)	
<b>Hearings</b>	(B)	
<b>EXAMINATION AND EMBARGO OF FOOD</b>	590.016	
<b>Examination and Sampling</b>	(A)	
<b>Embargo Notice</b>	(B)	
<b>Embargo Tag</b>	(C)	

<b>590.016 Continued</b>		
<b>Storage or Destruction of Embargoed Food</b>	(D)	
<b>Condemnation, Disposal or Reconditioning</b>	(E)	
<b>Embargo Release</b>	(F)	
<b>PREVENTION OF FOODBORNE DISEASE TRANSMISSION BY EMPLOYEES</b>	590.017	
<b>Obtaining Information</b>		8-501.10
<b>Department Notification</b>	(A)	
<b>Restriction or Exclusion of Food Employees, or Summary Suspension of Permit</b>		8-501.20
<b>Restriction or Exclusion Order</b>		8-501.30
<b>Release of Food Employee from Restriction or Exclusion</b>	(B)	
<b>VENDING MACHINES</b>	590.018	
<b>License</b>	(A)	
<b>Application</b>	(B)	
<b>License: Issuance, Inspection Fees</b>	(C)	
<b>Display of License Number</b>	(D)	
<b>Operator's List of Vending Machine Locations and Preparation areas</b>	(E)	
<b>Inspection of Vending Machines, Premises and Preparation Areas</b>	(F)	
<b>Food Establishments Outside the Commonwealth Servicing Vending Machines Within the Commonwealth</b>	(G)	
<b>Enforcement</b>	(H)	
<b>CRIMINAL PENALTIES</b>	590.019	
<b>Violations of 590.000 Provisions</b>	(A)	
<b>Failure to Comply with Orders</b>	(B)	
<b>ADVISORY COMMITTEE</b>	590.020	
<b>SEVERABILITY</b>	590.021	

Regulatory Authority M.G.L. c. 94, ss. 305 A, 305B, 146 and 189 A; M.G.L. c. 111, ss. 5 and 127 A